



**La Bastille**

BAR & BRASSERIE

est 1974

## Christmas Menu

### To Start

**Smoked Salmon & Prawn Cocktail with Avocado Salad**

**Local Raised Pork Scotch Egg with Watercress & Green Apple Salad**

**Caramelised Roast Tomato Soup with Fresh Pesto Tortellini (v)**

**Stilton, Walnut & Crisp Pear Salad with Chicory & Micro Herbs (v)**

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### The Main Event

**Free Range Roast Turkey with Chestnut Stuffing, Pigs in Blankets, Cranberries & Suited Winter Vegetables**

**Pan Fried Fillet of Gilt Bream with Lemon & Herb Potato Croquette, Green Winter Vegetables & Tomato Capper Vinaigrette**

**Dry Aged Ribeye Steak with Roasted Flat Cap Mushroom, Hand Cut Chips, Cherry Tomatoes, Watercress (add £5)**

**Wild Mushroom & Chestnut Tart with Winter Ratatouille & Carrot Top Pesto (v)**

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### To Finish

**Christmas Pudding with Brandy Sauce**

**Dark Chocolate & Walnut Brownie with Velvet Chocolate Sauce**

**Vanilla Panna Cota with Strawberry Compote & Orange Sable Biscuits**

**Selection of Local and French Cheeses with Palate Cleansers & Crackers (add £5)**

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£32.50 per person

There are nuts used in the Bastille kitchen. Please make staff aware if you have any allergies or special dietary requirements.



A 10% service charge will be added to your bill unless you feel it unwarranted.